



COUNTRY CLUB & BANQUET

Classic Sit-Down Menu

Cheese and Cracker Display during Social Hour

Appetizer Course : Choice of One

Caesar Salad

Fresh Garden Salad with 2 Dressing Choices

(Balsamic or Raspberry Vinaigrette, Peppercorn Parmesan, Ranch, Zesty Italian Dressing)

Fresh Fruit Cup

Soup – Clam Chowder, Chicken Noodle, Italian Wedding, Beef Barley

Upgrade:

Tomato & Mozzarella Salad \$1.75pp

Chop-Chop Salad \$2.50pp

Spinach and Arugula Salad with candied walnuts, dried cranberries and goat cheese \$1.75pp

Wedge Salad – Iceberg Wedge with Bleu Cheese, Bacon, Toasted Onion, Tomato and Cucumber \$2.25pp

Grilled Caesar Wedge Salad – Grilled Romaine Wedge with Polenta Crutons, Tomato and Parmesan \$2.25pp

Pasta Course: Upgrade:

Family Style Pasta Course with Choice of Pasta & Sauce \$4.00pp

Pasta: Farfalle, Penne or Tortellini

Sauce: Marinara, Alfredo or Bolognese

\$31.95 per person plus 7% tax & 20% house charge



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Entrée Course

Choice of one entrée from each category

Poultry:

Stuffed Chicken Breast-with our New England Bread Stuffing

Roast Turkey with traditional stuffing and gravy

Chicken Verdicchio- with tomatoes, artichokes & mushrooms in a lemon butter sauce

Grilled Cilantro Marinated Chicken Breast with Tropical Fruit Salsa

Chicken Cordon Bleu- with Prosciutto & Smoked Swiss

Chicken Franchise - in a white wine & lemon sauce

Chicken Marsala- in a Marsala wine mushroom sauce

Chicken Florentine

Seafood:

Boston Baked Scrod-with a lemon cracker topping

Seafood Stuffed Filet of Sole-with lobster sauce

Grilled Atlantic Salmon Filet with a Lemon Beurre Blanc Sauce

Upgrade:

Pan Seared Yellow Fin Tuna with a Citrus Garlic Butter Sauce: \$4 per person

Baked Stuffed Shrimp with Crabmeat & Stuffing with Drawn Butter: \$4 per person

Baked Stuffed Maine Lobster with drawn butter- Additional Fee will apply based on Market Price

Beef and Pork:

Herb Roasted Pork Loin-served with a merlot-demi glaze

Roast Sliced Sirloin with a mushroom demi glaze

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Upgrade:

10 oz. Grilled Sirloin Steak served with a Jack Daniels sauce & onion straws: \$2 pp

Prime Rib of Beef Au Jus- \$2 pp

8oz. Beef Filet with a gorgonzola crust with balsamic drizzle & fried onions or mushroom demi glaze: \$2 pp

New England Rack of Lamb: \$4 pp

Pan Seared Marinated Duck Breast with a honey apricot glaze: \$4 pp

Surf & Turf- 8oz. Beef Filet with Seafood Stuffed Shrimp: \$4 per person

Vegetarian:

Pasta with Roasted Vegetables & Marinara sauce

Grilled & Roasted Vegetables over a warm bed of Barley, Couscous and Lentils

Eggplant Rollatini with Cheese, Spinach, Mushroom, Artichokes and Marinara Sauce

Choice of Vegetable:

Green Beans Almandine

Vegetable Medley

Julienne Vegetable Medley

Butternut Squash

Upgrade: Asparagus \$0.50 pp

Choice of Starch:

Baked Potato with sour cream

Garlic Mashed Potatoes

Plain Mashed Potatoes

Oven Roasted Red Bliss Potatoes

Duchess Style Potatoes

Rice Pilaf

Wild Rice

Upgrade: Twice Baked Potato \$1 pp

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Tekoa

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Dessert:

Chocolate Mousse or
Sheet Cake (Vanilla or Chocolate)

Upgrade:

Chocolate or White Chocolate Covered Strawberries \$3.00 per person

Brownies & Assorted Cookies Tray \$ 3.00 per person

Cheesecake with choice of fruit topping \$ 4.00 per person

Strawberry Shortcake \$4.00 per person

Warm Apple Crisp \$4.00 per person

Ice Cream Sundae Bar (Chocolate and Vanilla Ice Cream with assorted toppings) \$4.50 per person

Chocolate Fountain (Pineapples, strawberries, marshmallows, pretzels, brownies, & rice crispy bites) \$7.00 per person

Dessert Table (Includes: assorted cookies, cheesecakes, pastries, puddings & brownies) \$7.00 per person

Candy Station (Customized Upon Request)

\$31.95 per person plus 7% tax & 20% house charge



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Enhance Your Social Hour: 4 Butler Style Hors D'oeuvres \$5 per person

Beef:

Teriyaki Beef

Cocktail Franks in a Puff Pastry

Swedish or Italian Style Meatballs

Barbecue Kielbasa

Beef Tenderloin Canapés

Sausage Stuffed Mushroom Caps

Beef Tenderloin Canapés

Seafood:

Shrimp Canapés

Seafood Stuffed Mushroom Caps

Coconut Shrimp- with orange glaze

Sea Scallops Wrapped in Bacon

Maryland Miniature Crab Cakes with Roasted Red Pepper remoulade

Shrimp Cocktail- Additional fee based on Market Price

Chicken:

Boneless Chicken Tenders with Barbecue & Buffalo Dipping Sauce

Coconut Chicken -Thai Dipping Sauce

Chicken Cornucopias

Sesame Chicken

Marinated Chicken Pineapple Teriyaki

Mini Chicken Cordon Blue Bites

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Vegetarian:

Cheddar Cheese Puffs in a puff pastry

Bruschetta on a baguette

Fried Mozzarella Sticks w/ Marinara

Spanakopita-Spinach & Feta Cheese in Filo

Risotto Balls

Vegetable Eggrolls

Vegetarian Antipasto Skewers

Raspberry & Brie-wrapped in filo

Asparagus & Provolone wrapped in filo

Enhance Your Social Hour:

Stationary Items

Fresh Fruit Display - \$2.75 per person

Vegetable Crudités - \$2.75 per person

Deluxe Fruit, Cheese & Cracker Platter & Vegetable Crudité with Dips- \$4.00 per person

Antipasto Platter with Italian meats, cheeses, black olives and artichokes-\$4.50 per person

Additional Enhancements:

Bottle of House Wine per table: \$18 per bottle

White: Pinot Grigio, Chardonnay, White Zinfandel Red: Merlot, Shiraz, Cabernet Sauvignon

Chair Covers: Ivory, White or Black \$3.00pp

Sashes: variety of colors \$3.00 pp

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TeKoa

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